

CATERCO

W E D D I N G S & E V E N T S

Shared Table Menu \$70 per person

Inclusive of breads to start and mains, plus choice of canapes or grazing table

(\$80 per person with dessert)

Canapes

Caprese bruschetta, tomato, mozzarella, fig balsamic (veg/ gfa)

Pumpkin & goats cheese arancini, beetroot aioli (veg)

Thai lemongrass chicken skewer, coconut & chilli jam (gf)

Grazing table

Selection of cured meats, breads, dips, olives, crackers, local cheeses, dried & fresh fruit

To start

Selection of breads, olive oil, balsamic & whipped truffle butter

Mains

(choose 2 to share)

Seared beef fillet, garlic & thyme potatoes, herb dumplings, oven baked root vegetables

Sumac spiced lamb rump, tahini yoghurt, Mediterranean ratatouille,
feta cheese, zaatar pesto

Oven baked barramundi, shaved fennel and apple, smashed potatoes,
asparagus with a baked lemon dressing

12 hour braised beef brisket, charred corn cobs, baked potatoes, sour cream & flatbreads

Pork belly, crisp crackling, leek & mustard mash, heirloom carrots, smashed peas, gravy

Grilled spiced salmon fillet, baked baby beets, barley & pumpkin, watercress, labneh

Homemade falafel, smoked eggplant baba ghanoush, cous cous, yoghurt & tabouli (veg)

Dessert

Selection of sweet treats and petit fours to share or local cheese and fruit platter